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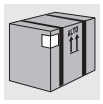
INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

INSTRUCTIONS FOR THE INSTALLER: these instructions are intended for the qualified technician who must carefully inspect the gas line and perform the installation, put it into operation, and perform an inspection tes.

1. PRECAUTIONS FOR USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. THEREFORE IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE. ALSO KEEP ALL THE NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND REHEATING OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE DISCARDED PACKAGING UNATTENDED IN THE HOME ENVIRONMENT. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SORTED DISPOSAL CENTRE.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/CE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

THE RATING PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.
THE PLATE MUST NEVER BE REMOVED.

REMOVE ALL REMOVABLE LABELS AND PROTECTIVE FILMS FROM THE INSIDE AND OUTSIDE OF THE APPLIANCE.

DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.
USE ORDINARY, NON-ABRASIVE PRODUCTS FOR STEEL, WITH THE AID OF WOODEN OR PLASTIC MATERIALS IF NECESSARY.
RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR DEERSKIN.
DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY *FOR DAMAGE TO PERSONS OR THINGS CAUSED BY FAILURE TO COMPLY WITH THE ABOVE REGULATIONS OR DERIVING FROM TAMPERING WITH EVEN JUST ONE PART OF THE APPLIANCE AND THE USE OF NON-ORIGINAL SPARE PARTS.*

2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing of the packaging correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.
Never leave all or part of the packaging lying around. They can constitute a suffocation hazard for children, especially the plastic bags.
Your old appliance also needs to be disposed of correctly.
Important: deliver the appliance to your local organisation authorised to collect scrapped appliances.
Correct disposal means intelligent recycling of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has accepted delivery of the appliance.
Before disposing of your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the electric power cord and remove it along with the plug.

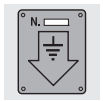
NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATED DISPOSAL CENTRE.

NOTICE TO USERS:
PURSUANT TO DIRECTIVES 2002/95/EC, 2002/96/EC, 2003/108/EC, RELATING TO THE REDUCTION OF THE USE OF HAZARDOUS SUBSTANCES IN ELECTRICAL AND ELECTRONIC EQUIPMENT, AND WASTE DISPOSAL, THE BARRED RUBBISH BIN SYMBOL ON THE APPLIANCE INDICATES THAT IT CANNOT BE DISPOSED OF AS HOUSEHOLD WASTE AT ITS END-OF-LIFE. THE USER MUST THEREFORE HAND THE PRODUCT OVER, AT ITS END-OF-LIFE, TO THE APPLICABLE COLLECTION CENTRES FOR THE RECYCLING OF ELECTRICAL AND ELECTRONIC WASTE, OR RETURN IT TO THE DEALER ON PURCHASE OF ANOTHER EQUIVALENT APPLIANCE, ON A ONE-FOR-ONE BASIS. CONSIGNING THE END-OF-LIFE APPLIANCE TO THE APPROPRIATE COLLECTION POINT FOR RECYCLING AND ECO-COMPATIBLE TREATMENT AND DISPOSAL PREVENTS POTENTIAL NEGATIVE EFFECTS ON THE ENVIRONMENT AND HUMAN HEALTH, AND HELPS ENSURE THAT THE PRODUCT'S COMPONENT MATERIALS WILL BE RECYCLED. UNLAWFUL DISPOSAL OF THE PRODUCT BY THE USER MAY LEAD TO PROSECUTION.

3. SAFETY PRECAUTIONS

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.

THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.



IT IS OBLIGATORY FOR ALL ELECTRICAL SYSTEMS TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

AS SOON AS YOU NOTICE A FRACTURE OR A CRACK ON THE SURFACE OF THE GLASS HOB, SWITCH THE APPLIANCE OFF AND CONTACT AN AUTHORISED TECHNICAL ASSISTANCE CENTRE.

NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.

ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

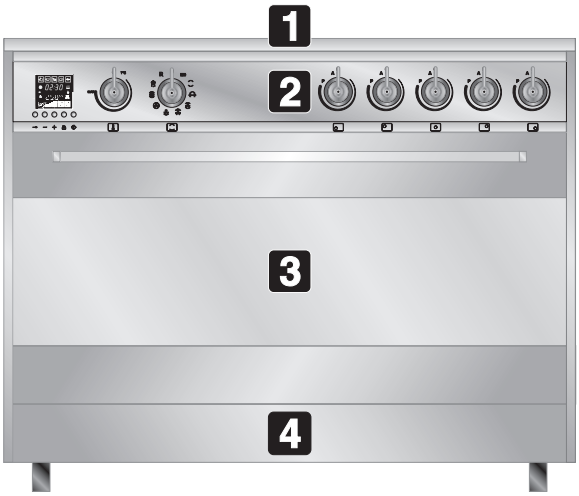
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

4. INTENDED USE

THE APPLIANCE IS BUILT TO PERFORM THE FOLLOWING FUNCTION: **COOKING AND REHEATING OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.

The manufacturer declines all responsibility for damage to persons or things caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

5. GETTING TO KNOW YOUR COOKER



1 COOKING HOB

2 CONTROL PANEL

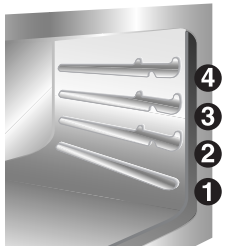
3 MAIN OVEN

4 DISHWARMING COMPARTMENT

5.1 General Description

5.1.1 Oven runners

The oven features **4 runners** for positioning trays and grills at different heights. The insertions heights are numbered from the bottom upwards (see figure).
(When using recipes, use the recommended runners, described in the table “10.6 Table of predefined recipes:”).



5.1.2 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

5.1.3 Inside light

The oven light comes on when the door is opened or any function or recipe is selected, except for P (where present). In addition to pressing the → button, the light can be turned off or on at any moment except for when the automatic cleaning function is on P (when present).
The auxilliary oven light turns on by selecting any function or the appropriate light function indicated with the symbol ☼.

5.1.4 Dishwarming compartment (when present)

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door.
Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.

Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

6. BEFORE INSTALLATION

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see “13. CLEANING AND MAINTENANCE”.

Before using the oven and the grill for the first time, pre-heat it to maximum temperature long enough to burn off any manufacturing oily residues which could give the food a bad taste.

7. AVAILABLE ACCESSORIES

Oven rack: for cooking food in flat pans, small cakes or roasts or foods requiring light grilling.

Tray rack: for placing on top of a pan for cooking foods which may drip.

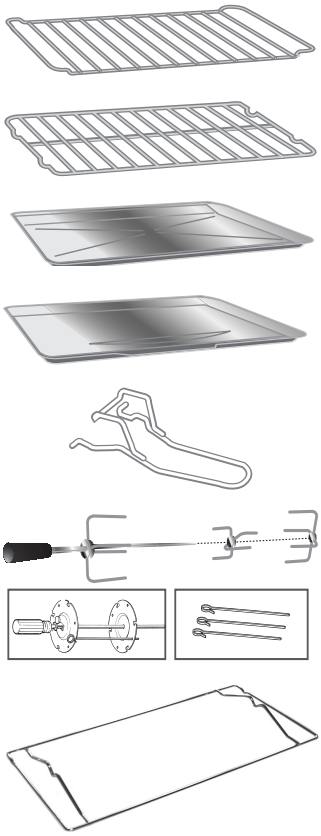
Oven tray: useful for collecting fat from foods placed on the rack above.

Baking tray: useful for cooking cakes, pizza and baked desserts.

Chromium-plated gripper: useful for removing hot shelves and trays.

Rotisserie rod (on some models only): useful for cooking chicken and all foods which require uniform cooking over their entire surface.
(see page 33 for instructions for use)

Rotisserie frame (on some models only): supports the rotisserie rod (see page 33 for instructions for use).



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88 and of Decree Law 108, dated 25/01/92.

Not all accessories are provided on some models.

Accessories available on request:
Original supplied and optional accessories may be ordered from any Authorised Service Centre.

8. WARNINGS AND GENERAL ADVICE FOR USAGE

The appliance becomes very hot during use. Oven gloves should always be worn.

All cooking operations must be carried out with the door closed.

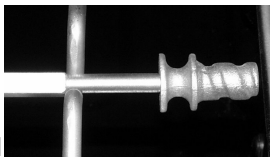
During cooking, do not cover the bottom of the oven with aluminium foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

To prevent any steam in the oven from creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. When the door is opened the oven's internal ventilation cuts out automatically; it starts up again when the door is closed.

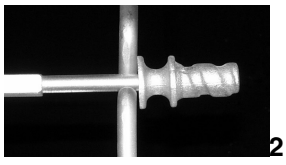
- Grilling processes must never last more than 60 minutes.
- To prevent hazardous overheating, the appliance's glass lid (when present) must always be raised when using the oven or grill.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- During rotisserie cooking operations, one of the pans supplied with the cooking appliance should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.
- When using the oven, remove all unused pans and shelves from its interior.

8.1 USING THE ROTISSERIE ROD (when present)

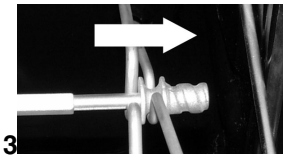
Thread the support frame onto the second guide from the bottom so that the rod's housing protrudes from the oven. Position the rod as shown in figure **(1)** and push the frame into the oven until the end of the rod lines up with the rotisserie motor's hole. At this point, raise the rotisserie rod and push it to the left until it is in the position illustrated in figure **(2)**. These operations must be performed with the oven off and cold. At the end of cooking, using the provided tool slide the rod out of the hole **(3)** and remove the frame so that the rotisserie rod can be taken out of the oven **(4)**.



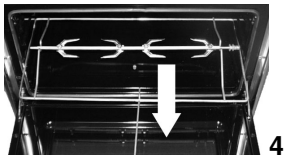
1



2



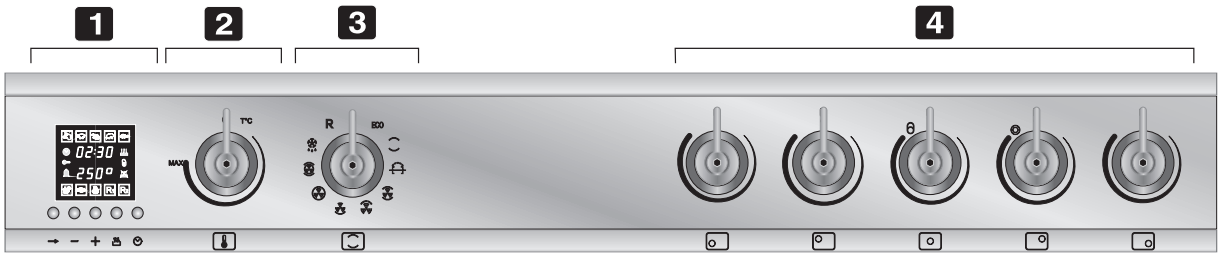
3



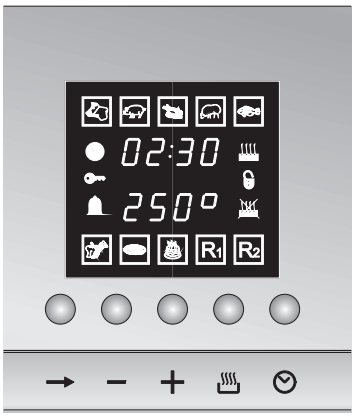
4

9. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the control and monitoring devices are clearly in view on the front panel. The symbols used are described in the table below.



1



This display shows the following information:

Indicates the current time or the cooking time.

Shows the preset temperature for the function or recipe required, or the temperature set by the user.

Recipes that can be selected.

The following symbols coming on indicate:

Clock: adjusting the cooking time.

Child lock-out function: child lock-out function mode ON (see 10.7 Secondary menu).

Bell: minute minder activated.

Cooking duration: setting the cooking time.

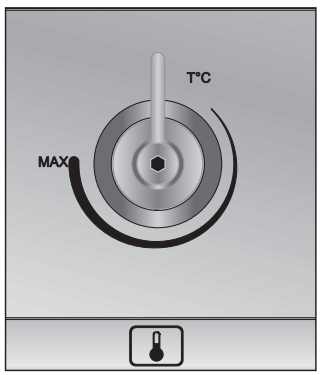
Door interlock indicator light: comes on when the cleaning cycle is used to indicate the door has been locked (pyrolytic models only).

Delayed start: sets a delayed start for the cooking time.

MAIN OVEN TEMPERATURE SELECTION KNOB (PT1)

2

PT1



This knob is used for selecting the desired temperature for the main oven. Turning it clockwise, the display shows the temperature just set, the temperature can be set between **50°C** and **260°C** according to the chosen function. In the case of using the “pizza” recipe, the maximum temperature allowed is **280°C.**

MAIN OVEN FUNCTIONS SELECTION KNOB (PT2)

3

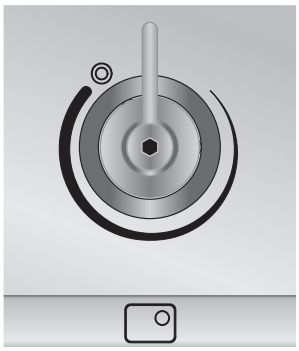
PT2

This knob is used to select the desired cooking function. By turning it clockwise or counterclockwise you can choose between the functions shown.
For furher details on the cooking mode of each function, see point “11. COOKING IN THE OVEN”.

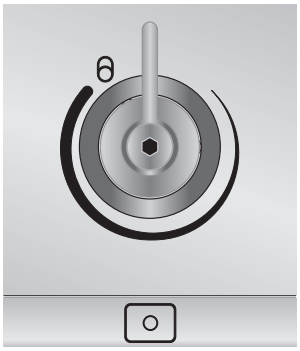
COOKING HOB CONTROL KNOB

4

NORMAL HEATING:
Using these knobs it is possible to control the cooking zones of the hob. The burner controlled is indicated below every knob. The drawing to the left refers to the knob of the the back left cooking zone. Turn the knob to the right to adjust the power of the burner from the lowest to the highest. The adjustment is progressive. To turn the burner off turn the knob to **O**.



DOUBLE HEATING:
Using these knobs it is possible to control the double cooking zones of the hob. The burner controlled is indicated below every knob.
The heating within the smaller circle is adjusted in the same way as a cooking zone with normal heating. To activate heating in the outside zone, turn the knob clockwise, lining up with the ◎ or ⊂⊃ symbol. Releasing the knob will return it to the maximum position for both the zones (inside + outside). To return heating to only within the inside circle, first turn the knob to the **O** position and then turn it to the desired power.
To turn off the burner, turn the knob to the **O** position.



10.USING THE MAIN OVEN

10.1 First use

At first use, or after a power failure, the oven's display will show a flashing 00:00 symbol. To be able to start any cooking function with the main oven, the current time must be set.

10.2 Setting the current time

To adjust the current time with the flashing display:

- Press the buttons — or + to decrease or increase the time shown. If the button is held down in one direction the time changes faster.
- When any button is released, after a few seconds the display will stop flashing and only the colon separating the hour and minutes will flash to indicate its correct operation (*The ⏲ symbol will be shown on the display*).

It might become necessary to change the current time, for example at the switch from Summer to Winter time.
Hold down the ⏲ button for a few seconds until the symbol ⏲ stops flashing.
Repeat the operations described in point “10.2 Setting the current time”.

10.2.1 Using the minute minder

The minute minder can be used during cooking or when the oven is turned off. The setting procedure is the same for both cases.

Press the ⏲ button briefly, the 🔔 symbol will flash and the display will show the 00:00 symbol (or the time remaining from a previously programmed count).

Press the buttons — or + to increase or decrease the minute minder time from 00:01 to 03:59 (hold the button down to go faster). After a few seconds the count will begin and the remaining time and the steady 🔔 symbol will appear on the display**.**

To reset the minute minder, press the — and + buttons at the same time for approximately one second.

Warning: The minute minder does not stop the cooking but rather informs the user when the set time has run out. To turn off the oven, turn the PT2 knob to the O position.

Modifying the programmed data:
Once the count has begun, the previously set data can be modified. Repeat the operations described in point “10.2.1 Using the minute minder”.

10.3 Selecting a function

A cooking function can be selected by simply turning PT2 to the right or left to the desired function. After having selected the cooking function, use the PT1 knob to select the desired temperature.
Cooking is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly. The ▱ symbol flashes on the display to indicate that this stage is in progress. When the preheating stage is over, the ▱ symbol will remain on and a buzzer will sound to indicate that the food can be placed inside the oven.

10.4 Programmed cooking procedures

10.4.1 Semiautomatic cooking

Semiautomatic cooking is the function which allows a cooking operation to be started and then ended after a certain length of time set by the user.

Select a function and the temperature (see paragraph 10.3).

Press the key on the display; the symbol will flash and the 00:00 symbol will appear; if you do not set a time within a few seconds, the oven will return to manual mode; otherwise, you can set a cooking time (max 23.59) using the — or + keys.

Once the desired cooking time value is reached, the symbol stays lit.

At the end of the cooking time, the message STOP will appear on the display, cooking will be interrupted and a buzzer will sound that can be deactivated by pressing the key.

If you wish to continue cooking beyond the set time, press the button again. The oven will restart normal operation with the previously selected cooking settings. To turn off the oven, turn the PT2 knob to the “O” position.

During semi-automatic cooking, the temperature values and the desired function can be modified without changing the previously set time.

Modifying the data set:

Once semiautomatic cooking has started, its duration can be changed.

When the symbol is steady and cooking is in progress, press the key.

The symbol starts flashing and it is possible to change the cooking time using the — or + keys.

A few seconds after the last change, the symbol will stop flashing, and semiautomatic cooking will restart from the new value.

10.4.2 Automatic cooking

Automatic cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

Select a function and the temperature (see paragraph 10.3).

Press the key on the display; the symbol will flash and the 00:00 symbol will appear; if you do not set a time within few a seconds, the oven will return to manual mode; otherwise, you can set a cooking time (max 23.59) using the — or + keys.

Press the key again; the symbol will start to flash; if you do not set a time within a few seconds, the oven will return to semiautomatic mode; otherwise, you can set a cooking time (max 23.59) using the — or + keys.

A few seconds after the last change, the display will show the current time and the oven will be in standby waiting for the set start time.

At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press to deactivate it.

If you wish to continue cooking beyond the set time, press the button again. The oven will restart normal operation with the previously selected cooking settings.

Modifying the data set:
Once automatic cooking has started, its duration can be changed.
When the and symbols are steady and cooking is in progress, or the oven is in standby status waiting for cooking to start, press the key; the symbol starts to flash and it is possible to change the cooking time using the — or + keys. Press the key again; the symbol starts flashing. Use the — or + keys to change the cooking end time.
A few seconds after the last change, the symbol will stop flashing, and automatic cooking will restart with the new data that have ben set.

Once cooking has been programmed, but before it starts, the symbol of the chosen function or recipe will remain on, as will the , symbols.

10.5 Cooking with selection of a recipe

The oven has 8 preset recipes (see “10.6 Table of predefined recipes:”) and 2 memories. A recipe is a combination of function, temperatures and cooking times presettings.
Only when **PT1** is positioned on “O” it is possible to select a recipe simply by turning **PT2** onto **R**.
Press the — or + keys; the selected recipe will change its colour to red on the display; a few seconds later cooking will start with the preset parameters.
When the preset temperature is reached, a series of beeps will be emitted indicating that the oven is ready for use. The cooking time as specified in the table “10.6 Table of predefined recipes:” starts from this moment.

Modifying the data set (during cooking)
During cooking it is possible to manually change the temperature that was preset for the recipe by turning **PT1** to the desired cooking temperature. To modify the cooking time press the key; the symbol flashes on the display. You can increase or decrease the cooking end time using the — or + keys.
These changes are not saved permanently.

10.5.1 Automatic cooking with selection of a recipe

Only when the **PT1** knob is positioned on “O” it is possible to select a recipe, simply by turning **PT2** onto **R**.
Press the — or + keys; the selected recipe will change its colour to red on the display. Within a few seconds press the key on the display; the symbol will flash. Press the key again; the symbol will start to flash; if you do not set a time within a few seconds, the oven returns to recipe mode and starts cooking; otherwise, you can set a cooking time (max 23.59) using the — or + keys.
A few seconds after the last change, the display will show the current time and the oven will be in standby waiting for the set start time.
At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press to deactivate it.

Once cooking has been programmed, before it starts, the function or recipe symbol will remain on, as will the symbols , .

10.5.2 Making permanent changes to a recipe

The oven has 8 preset recipes (see “10.6 Table of predefined recipes:”), and 2 to set according to your own named cooking preferences R_1 R_2. In addition, you can modify the other recipes that are already preset.

To modify or set a recipe permanently:

1 With the **PT1** and **PT2** knobs positioned on “O” press the → key for 3 seconds.

2 Select the recipe you want to change using the — or + keys; the current settings for that recipe are shown on the display.

3 Press the → key; the display shows the preset function. (see “10.6.1 Association display icon - function”) To change it, turn **PT2** to the desired function.

4 When you press the → key the cooking time flashes on the display; use the — or + keys to change the value.

5 When you press the → key the preset temperature will flash on the display; turn **PT1** to change the value.

6 Press the → key to exit from recipe programming.

10.6 Table of predefined recipes:

	Class	Type	Qty.		Temp. (°C)	Cooking duration (min.)		Funct.	Recom-mended runner
	Beef	Roast-beef	0.7	Kg	200	30			2
			1	Kg	200	40	*		
			1.5	Kg	200	65			
	Pork	Roast	0.5	Kg	180	50			2
			1	Kg	190	75	*		
			1.5	Kg	180	110			
	Chicken	Roast chicken	0.5	Kg	190	40			2
			1	Kg	190	60	*		
			2	Kg	180	90			
	Lamb	Roast leg of lamb	1.0	Kg	180	65			1
			1.5	Kg	180	90	*		
	Fish	Bass baked in foil	0.7	Kg	200	35	*		2
			1.0	Kg	200	45			
	Vegetables	Stuffed peppers	1	Kg	170	45	*		2
			1.5	Kg	160	50			
			2	Kg	160	60			
	Pizza	Stuffed Pizza	1 pizza		280	8	*		1
	Cakes	Apple pie	8 people		170	60	*		3

The cooking times specified in the table refer to the food indicated in the recipe and may vary depending on the weight.

The table gives the factory-set data. To reset a recipe with the original settings after it has been modified, just enter the data given in the table.
(*original settings).

If the energy saving mode is activated (see secondary menu) the cooking times can vary from those indicated.

10.6.1 Association display icon - function

F0:01	F0:02	F0:03	F0:04	F0:05	F0:06	F0:07	F0:08
ECO	Static	Rotisserie grill	Fan-ass. static	Fan-ass. grill	Fan-ass. bottom	Circular	Turbo

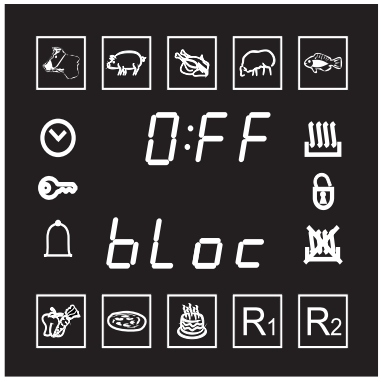
10.7 Secondary menu

This appliance also has a concealed “secondary menu” allowing the user to:
Activate or deactivate the child safety device.
Activate or deactivate the Showroom mode (which disables all the heating elements so that only the control panel works).
Select or deselect the power limiter mode.

With the PT2 knob positioned on “O”, press the → and ⏲ buttons for at least 3 seconds to view the secondary menu.

With the — and + buttons, it is possible to change the status of the setting **(ON / OFF) (HI / LO)**.

Press → to move on to setting the next function.



Child lock-out mode: by activating this mode, after two minutes of operation without any intervention from the user, the controls will automatically be locked, indicated by the 🔑 symbol turning on. To temporarily disconnect the lock during cooking, hold down the ⏲ button for at least 3 seconds. Two minutes after the last setting the lock will become active again.

When turning the PT2 knob, the word “BLOC” is shown permanently. The word only disappears when the knob is turned back to the original start condition.
If the PT1 knob is turned, the cooking temperature will not change and the word “BLOC” will be shown.

Showroom mode: (only for showrooms) by activating this mode, the oven deactivates all the heating elements, while keeping the control panel active. To use the oven normally, set this mode to OFF. During cooking, the word SHO will be displayed (once per minute) to indicate that the showroom mode has been activated.

Power limiter mode: by selecting LO while cooking with the main oven a limited amount of power will be used, according to the model. To reset the product's normal consumption, select HI.

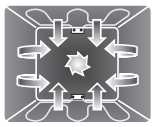
To save the settings, you need to exit from the secondary menu in the “power limiter mode” screen by pressing the → key, or else wait for a few seconds.
If you do not do this the changes you made will not be saved.

11.COOKING IN THE OVEN

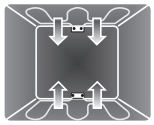
11.1 Description of the selected functions

ECO

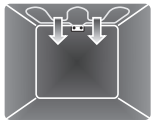
ECO:
Using the grill and the bottom heating element is particularly suitable for cooking small quantities of food, as it provides low energy consumption.



STATIC:
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread, and cakes and in any case particularly suitable for fatty meats such as goose and duck.

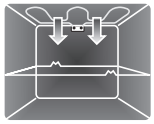


GRILL:
The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (when present) gives the food an even browning at the end of the cooking. Perfect for sausages, ribs and bacon. This function allows you to grill large quantities of food, particularly meat, evenly.

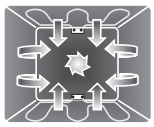


ROTISSERIE GRILL:
(on some models only)

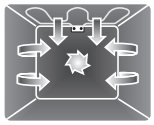
The rotisserie functions in combination with the grill element give a perfect browning to food.



FAN-ASSISTED STATIC:
The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.



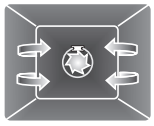
FAN-ASSISTED GRILL:
The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling even to very thick foods. Perfect for large cuts of meat (e.g. shank of pork).



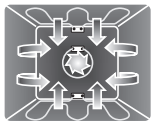
FAN-ASSISTED BOTTOM:

The combination of the fan with only the bottom heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

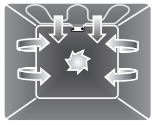
CIRCULAR:
The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and cooking time. Air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously without mixing smells and flavours.



TURBO:
The combination of fan-assisted cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently.
Perfect for large volumes that call for intense cooking.

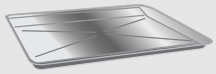
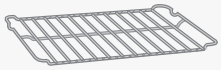
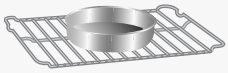


THAWING:
Rapid thawing is helped by switching on the fan provided and the top heating element that ensure uniform distribution of low temperature air inside the oven. In certain models this function integrates the proving. The choice to thaw or to prove depends on the temperature selected. Set the temperature to choose the function: thawing (30°C) or proving (40°C).

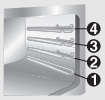


11.2 COOKING HINTS AND TIPS

HINTS ON USING THE ACCESSORIES:

	• Use only original SMEG trays. • When the tray is in the oven, the handle must be facing the oven door. • Push the trays all the way inside the oven.
	• Use only original SMEG racks. • When the rack is in the oven, the contoured part must be facing downwards. • Push the racks right inside the oven.
	• Use only original SMEG racks. • Push the racks right inside the oven.
	• For best cooking results, we recommend placing kitchenware in the centre of the rack.

GENERAL HINTS:

	• **We recommend preheating the oven before putting food in.** Do not place foods inside the oven until the symbol on the display stops flashing and the beep has sounded to confirm that the programmed temperature has been reached.
	• For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
	• In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).
	• While cooking desserts and vegetables, dripping from the bottom of the door may occur. This is a natural physical phenomenon which mainly occurs when the food is placed in the oven before preheating. To avoid this, carefully open the door a couple of times during the cooking.

COOKING HINTS FOR MEAT:

	• Cooking times, especially for meat, vary according to the thickness and quality of the food and the consumer's taste.
	• To save energy when roasting, we recommend putting the food in the cold oven.
	• We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard it is ready, if not, it needs another few minutes cooking.

COOKING HINTS FOR DESSERTS AND BISCUITS:

	• Use dark metal moulds for desserts: they help to absorb the heat better.
	• The temperature and the cooking duration depend on the quality and consistency of the dough.
	• The tables indicate the temperature ranges. Initially, try with the lowest value (the lower temperature gives a more even browning); if the dessert does not come out well, increase the temperature on the following occasions.
	• Check whether the dessert is cooked right through: About 10 minutes before the end of cooking, stick a toothpick into the highest point in the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
	• If the dessert goes flat when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C selecting a longer cooking time if necessary.

11.3 Cooking tables:

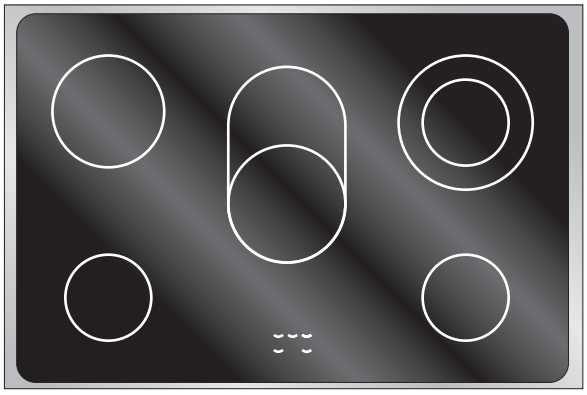
	FUNCTION	LEVEL FROM BELOW	TEMP. °C	TIME IN MINUTES	
FIRST COURSES					
LASAGNE	Static	1	220 - 230	50 - 60	
OVEN-BAKED PASTA	Static	1	220 - 230	40	
MEAT					
ROAST VEAL	Fan-ass. static	2	180 - 190	70 - 80	
LOIN OF PORK	Fan-ass. static	2	180 - 190	70 - 80	
SHOULDER OF PORK	Turbo	2	180 - 190	90 - 100	
ROAST RABBIT	Circular	2	180 - 190	70 - 80	
TURKEY BREAST	Fan-ass. static	2	180 - 190	110 - 120	
ROAST NECK OF PORK	Turbo	2	180 - 190	190 - 210	
ROAST CHICKEN	Turbo	2	180 - 190	60 - 70	
GRILLED MEATS				**1st SURF.**	**2nd SURF.**
PORK CHOPS	Fan-ass. grill	4	260	7 - 9	5 - 7
FILLET OF PORK	Grill	3	260	9 - 11	5 - 9
FILLET OF BEEF	Grill	3	260	9 - 11	9 - 11
LIVER	Fan-ass. grill	4	260	2 - 3	2 - 3
SAUSAGES	Fan-ass. grill	3	260	7 - 9	5 - 6
MEAT-BALLS	Grill	3	260	7 - 9	5 - 6
ROTISSERIE MEATS					
CHICKEN	Rotisserie grill	On a spit	250 - 260	60 - 70	
FISH					
SALMON TROUT	Bottom fan-ass.circ.	2	150 - 160	35 - 40	
PIZZA	Fan-ass. static	1	250 - 280	6 - 10	
BREAD	Circular	2	190 - 200	25 - 30	
MUFFINS	Turbo	2	180 - 190	15 - 20	
DESSERTS					
DOUGHNUT	Fan-ass. static	2	160	55 - 60	
FRUIT TART	Fan-ass. static	2	160	30 - 35	
SHORT PASTRY	Bottom + fan-ass.circ.	2	160 - 170	20 - 25	
JAM TARTS	Turbo	2	160	20 - 25	
PARADISE CAKE	Fan-ass. static	2	160	55 - 60	
ECLAIR	Turbo	2	150 - 160	40 - 50	
LIGHT SPONGE CAKE	Circular	2	150 - 160	45 - 50	
CROISSANTS	Circular	2	160	25 - 30	

12.USING THE COOKING HOB

Before using the hob for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.

12.1 Cooking zones

The device has 5 cooking zones of various powers and diameters. Their position is clearly indicated with circles and the heat is limited to within the diameters traced on the glass. The 5 cooking zones are of the HIGH-LIGHT type, they turn on after a few seconds and the heating is adjustable using the knob positioned on the front panel.



12.2 Residual heat indicator lights

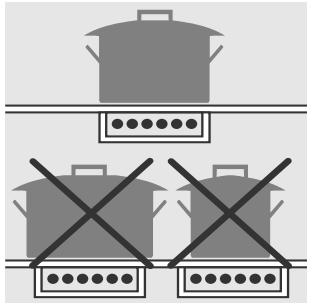
The five indicator lights positioned in front between the cooking zones turn on when one or more heating zones exceeds 60°C. This device lets you see even after using the hob if one or more burners are still hot. The indicator lights go out when the temperature becomes lower than approximately 60°C.

Be careful of children, as the residual heat indicator lights on the hob are difficult for them to see. After use the cooking zones remain hot for a certain period of time even if they have been turned off.
KEEP CHILDREN AWAY FROM THE COOKING ZONES.

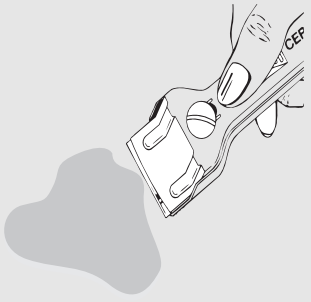
12.3 Recommendations for using the cooking hob

For best results and energy saving, only use pans suitable for electric cooking:

- The bottoms of pans must be very thick and perfectly flat. In addition, the pans as well as the cooking hob, must be clean and dry.
- Do not use cast iron pans or pans with a rough bottom, as they may scratch the cooking surface.
- The diameter of the bottom of the pans must be equal to the diameter of the circle outlining the cooking zone. If not there will be a waste of energy.



Take care not to spill sugar or sweet mixtures on to the hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on the hob. If this occurs, promptly switch off and remove the molten material with the scraper provided while the cooking zone is still warm to prevent it from being damaged. **Failure to instantly clean the glass-ceramic hob could lead to encrustations which are impossible to remove once the hob has cooled down.**



13.CLEANING AND MAINTENANCE

Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

Never use a jet of steam for cleaning the appliance.

13.1 Cleaning stainless steel

To keep stainless steel in good condition, it must be cleaned regularly when you are done using the cooker, after it has cooled.

13.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

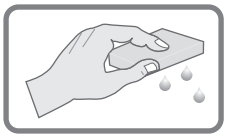
13.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic materials if necessary. Rinse thoroughly and dry with a soft cloth or deerskin. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

13.4 Cleaning the oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.

- Clean the oven racks and side guides with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see point “14.2 Removing the door”).



The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

13.5 Cleaning the door glazing

The door glazing should always be kept thoroughly clean. Use absorbent paper towels, remove stubborn dirt with a damp sponge and ordinary detergent.

When cleaning, dry the appliance thoroughly to prevent water or detergent drips from interfering with its operation or creating unsightly marks.

Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g., powder products, oven-cleaner sprays, stain removers and metal scouring pads). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.

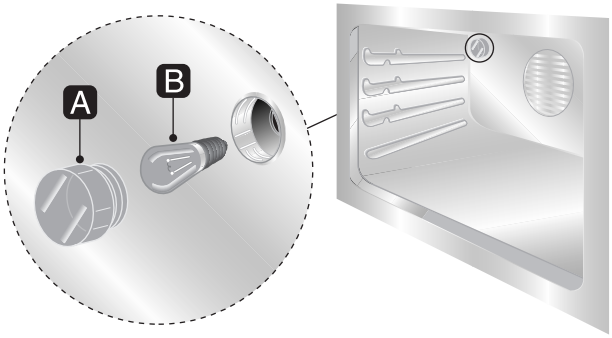
14.EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

14.1 Changing the light bulb

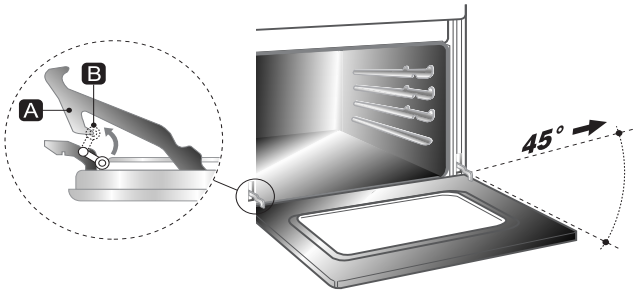
Remove the protective cover **A** by unscrewing it clockwise; replace the bulb **B** with another of the same type (25 W). Re-fit the bulb protector **A**.



Use only oven bulbs (T 300°C).

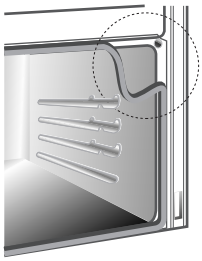
14.2 Removing the door

Open the door completely, raise the lever B and take hold of the two sides with both hands near the hinges A. Lift the door up forming an angle of approximately 45° and remove it. To reassemble, fit the hinges A into their grooves, then lower the door into place and release the levers B.



14.3 Removing the door seal

To permit thorough cleaning of the oven, the seal may be removed.
Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



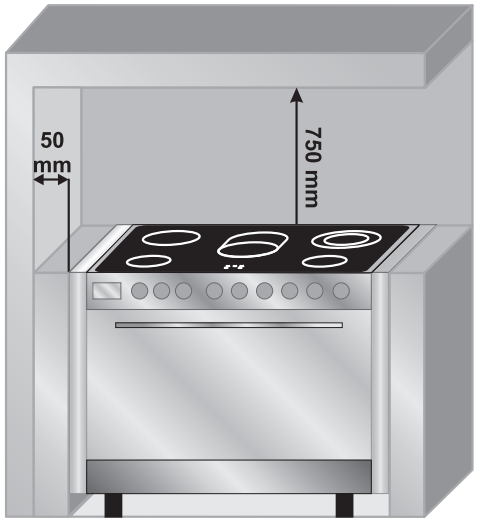
14.4 what to do if...

The oven display is completely off:	• Check the mains power supply. • Check whether an omnipolar switch upstream from the oven feed line is in the “ON” position.
The oven does not heat up:	• Check whether the “showroom” mode has been set, for further details see point “10.7 Secondary menu”.
The controls do not respond:	• Check whether the “child lock-out function” mode has been set, for further details see point “10.7 Secondary menu”.
The cooking times are longer than those indicated in the table:	• Check whether the “power limiter” mode has been set, for further details see point “10.7 Secondary menu”.
After the automatic “pyrolysis” cleaning cycle (only on some models) it is not possible to select a function:	• Verify whether the interlock device has been switched off. If it has not, the oven has a protection device that does not allow functions to be selected while the interlock device is active.
The display shows ERR 4 (on pyrolytic models only):	• The interlock device has not hooked up to the door properly. This might be because the door was accidentally opened during its activation. Switch off the oven and switch it on again waiting a few minutes before selecting a new cleaning cycle.
If the door is opened during a fan-assisted function, the fan stops:	• This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.

If the problem has not been resolved or there are other types of faults, contact your local technical assistance centre.

15.INSTALLING THE APPLIANCE

The appliance must be installed by a qualified technician and according to the regulations in force.
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 5 cm from the side of the appliance, as shown in drawings A and B showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 75 cm above the work surface.



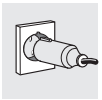
A) Built-in appliance

B) Free-standing appliance

15.1 Electrical connection

Make sure the voltage and the cross-section of the power cord match the specifications indicated on the rating plated positioned in the storage compartment. **Do not remove this plate for any reason.**

If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the appliance and in an easily reachable position.

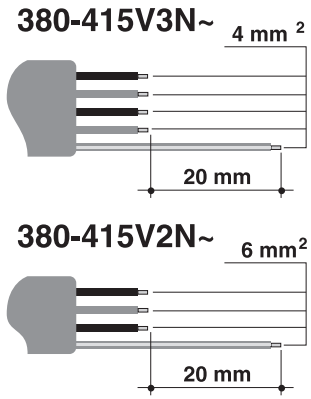


Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, it is compulsory that the appliance be earthed. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts which may cause overheating.

*For operation on **380-415V 3N~**: use an H05V2V2-F type five-core cable (5 x 1.5 mm^2).*

*For operation on **380-415V 2N~**: use an H05V2V2-F type four-core cable (4 x 1.5 mm^2).*

The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.



WARNING: The values indicated above refer to the cross-section of the internal conductor.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE TO PERSONS OR THINGS CAUSED BY NON-OBSERVANCE OF THE ABOVE PRESCRIPTIONS.

15.2 Positioning and levelling the appliance (depending on model)

After making the electrical connections, level the appliance on the ground by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled. Depending on the model you have purchased, the foot height adjustment range may vary from 70 to 95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).